

Cooking with Margaret

Lincolnshire Tea Loaf



Ingredients:

12oz Mixed Fruit
250ml Cold Tea
1 Egg
8oz Brown Sugar
1lb Self-raising flour

Method:

Soak fruit, sugar and tea in a bowl overnight. Next day mix in egg and flour. Put into a greased and lined 2lb loaf tin (or 2 x 1lb tins) and bake for 1 hour at 300° F/150° C/Gas mark 2.

Nice if buttered.

This recipe was especially requested by a member of the Church.